

HUNT ROOM

EST'D 1927
SOCIAL CLUB • TAVERN

STARTERS

EASTERN VIRGINIA BRUNSWICK STEW / 9
Butter Beans, Corn, Tomatoes,
Joyce Farm Chicken & Rabbit

CHESAPEAKE OYSTER STEW / 8
Duck Ham, House Crackers

OLD CAVALIER BOURBON & SOUR SHRIMP / 12
Avocado, Shallot, Peppers and Spiced Popcorn

BOURBON & SORGHUM GLAZED
CHICKEN LOLLIPOPS / 14
Cambozola Dipping Sauce

DUCK FAT FRIED POUTINE / 10
Black Pepper Gravy, Shredded Cheddar Cheese,
Fried Pungo Farm Egg

VIRGINIA SMOKE AND CURE / 14
Olli's Sausages and Cured Meats,
Pimento Cheese Crock, Crusty Bread,
Cured Olives, Ale Mustard

TIPSY MUSSELS / 14
Hefeweizen, Fleur de Sel, Orange, Fennel

TEMPURA FRIED SWEET POTATOES / 10
Hazelnut Mayo and Green Chili Coriander Vinaigrette

JUMBO FANTAIL CAROLINA SHRIMP
6 SHRIMP FOR 22 / 12 SHRIMP FOR 37
Fried, Burnt Honey Mustard, AVA Seafood Sauce

FRIED SALT & VINEGAR VIRGINIA OYSTERS / 14
White Cheddar Cheese Curds, Caper Remoulade

SALADS

WEDGE ALL THE WAY / 9
Iceberg Lettuce, Spiced Pecans, Pear Tomatoes,
Applewood Bacon, Lumpy Blue Cheese Dressing

BACON AND EZ FARM EGG / 10
Poached Egg,* Arugula, Baby Spinach,
Duck Bacon, Sherry Dijon Dressing

LITTLE GEMS & PULLED CHICKEN / 12
Avocado, Heirloom Tomato, Radish, Green Chili
Coriander Vinaigrette, Grilled Baguette

CRAB & AVOCADO SALAD / 18
Toybox Tomato, Cucumber, Romaine,
Grapefruit Segments, Herb Buttermilk Dressing

HANDHELD

- Duck Fat French Fries or Malt Vinegar Coleslaw -

THE CAVALIER BURGER / 13
Wagyu Beef,* Cambozola Cheese, Honey Pepper
Bacon, Caramelized Onions, Ciabatta Roll

CRISPY COD SANDWICH / 14
Hand Battered, "31" Tartar Sauce,
Lettuce, Tomato, Potato Roll

CLASSIC REUBEN / 11
Thinly Sliced Corned Beef, Sauerkraut,
Gruyere Cheese, Russian Dressing, Marble Rye

MAIN PLATES

CORNMEAL CRUSTED ROCKFISH FILLET / 29
Bread and Butter Pickled Squash,
Red Pepper Butter Sauce

FISH-N-CHIPS / 17
Malt Vinegar Coleslaw, Hand Cut Sea Salt
French Fries, "31" Tartare Sauce

JUMBO FANTAIL FRIED SHRIMP DINNER (8) / 37
Duck Fries, Malt Vinegar Coleslaw, AVA Seafood Sauce

KENTUCKY MULE LACQUERED DUCK LEG / 23
Flash Fried Brussels Sprouts, Crisp Fingerling Potato

FRIED EASTERN SHORE QUAIL / 24
Whipped Wades Mill Grits, Sorghum Glazed Carrots,
Burnt Honey Mustard

PAN SEARED ATLANTIC SALMON / 29
Smoked Cinnamon & Sweet Potato Hash,
Pickled Red Onions

HONEY, GINGER & STAR ANISE GRILLED
BREAST OF CHICKEN / 22
Acorn Squash & Farro Risotto, Black Truffle Jus

APRICOT GLAZED BACON WRAPPED
PORK TENDERLOIN / 26
Whipped Potato, Grilled Carrots, Watercress

14oz T-BONE STEAK* / 38
Flash Fried and Honeyed Brussels Sprouts,
Whipped Potatoes, Blue Cheese Butter

8oz FILET MIGNON* / 38
Vidalia Onion Potato Gratin, Roasted Mushrooms,
Old Cavalier Bourbon Steak Sauce

GARDEN VEGGIE SAUTE / 15
Sorghum Glazed Carrots, Sautéed Kale,
Brussels Sprout & Farro, Creamed Corn Sauce

SIDES

Old Cavalier Bourbon Creamed Corn / 6

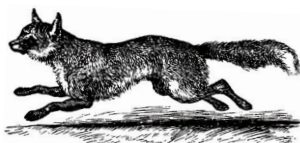
Wilted Spinach and Roasted Garlic / 5

Crispy Cavalier Honey Stung Brussels Sprouts / 6

Chef's Seasonal Vegetable / 6

Maple Roasted Winter Squash / 5
Cinnamon and Star Anise Scented

Belgian Fried Potatoes with
Garlic Aioli and Parmesan / 6



*Consuming raw or undercooked meat, eggs, poultry or seafood
increases your risk of contracting a foodborne illness.